

**Amendments to the Specification:**

Please replace the paragraph beginning at page 6, line 13, with the following rewritten paragraph:

--Examples of such high expansion grains include, but are not limited to, uncooked grains such as [rice,] corn, potato, tapioca, starch extrudates, rice, including uncooked brown and white rice, long grain rice, [corn,] popcorn, wheat, Durham wheat, barley, buckwheat, millet, rye and mixtures thereof. It is to be understood that minor variances in expansion ratios for individual grain pieces will occur for any given lot of grain subjected to the puffing process.--

Please replace the paragraph beginning at page 9, line 11, with the following rewritten paragraph:

--The puffable low expansion grains are then contacted with the absorption composition by any method known to those skilled in the art. Such methods may include, but are not limited to, spraying the puffable low expansion grains with the flavorant/colorant composition or immersing the low expansion grain pieces in a liquid form of the composition. Preferably, the low expansion grains are agitated while being treated with the absorption composition. Contact of the puffable low expansion grain with the absorption composition may be at either ambient or elevated temperature.--

Please replace the paragraph beginning at page 10, line 3, with the following rewritten paragraph:

--The treated puffable low expansion grain pieces are then combined with the puffable high expansion grain pieces to form a grain mixture such that the treated

low expansion grains and the high expansion grains are distributed throughout the mixture in a relatively uniform manner. The grain mixture comprises about 1% to about 30% by weight puffable low expansion grain. The percentage of the puffable low expansion grain in the grain mixture will vary according to the flavoring agent and/or coloring agent profile of the absorption composition. A strong flavoring agent such as vanilla extract, for example, may require a smaller proportion of treated low expansion grain to deliver the flavor to the consumer in the final puffed grain food product. Preferably, the grain mixture comprises about 10% to about 25% by weight puffable low expansion grain.--